

Our State eats

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Broccoli & Cauliflower Salad

Yield: 8 servings.

- 4 cups fresh broccoli florets**
- 2 cups fresh cauliflower florets**
- 1 cup raisins**
- 3 green onions, sliced**
- 1 cup Duke's mayonnaise**
- 2 tablespoons apple cider vinegar**
- 2 teaspoons sugar**
- ½ teaspoon salt**
- 1 cup salted sunflower seeds, hulled**

In a large bowl, combine the broccoli, cauliflower, raisins, and onions. In a small bowl, whisk together the mayonnaise, vinegar, sugar, and salt, until the sugar has dissolved. Pour the dressing over the broccoli-cauliflower mixture; toss to coat. Refrigerate for at least 2 hours. Toss in sunflower seeds before serving.

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